

# PATENT ABSTRACTS OF JAPAN

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(71)Applicant : SANEI GEN F F I INC

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## (54) QUALITY IMPROVING OF AQUATIC PROCESSED FOOD

### (57)Abstract:

PURPOSE: To effectively improve the quality of an aquatic processed food, e.g. a fish-meat sausage excellent in water retention, oil retention, hardness, color tone, flavor, palatability and taste by adding a specific quality-improving agent.

CONSTITUTION: In the production of an aquatic processed food, e.g. a boiled fish paste, the quality of the aquatic processed food is improved by adding a quality-improving agent containing trehalose and preferably a polymeric phosphoric acid salt and a sizing agent.

Trehalose is added preferably in an amount of 0.01-10 pts.wt. based on 100 pts.wt. of the raw material.